

# HICKORY

CHRISTMAS MENU  
MENU OPTIONS



**HAVE A HICKORY**

*Christmas Party*

# HICKORY

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## COLD CANAPÉS

Festive smoked Shetland salmon roulade with herby cream cheese and oatcakes

Belhaven's finest smoked trout salad with granny smiths and fennel on nutty black toast

'Old school choux' profiterole filled with rich liver parfait finished with aromatic white truffle oil

Quail egg crostini with chive mayo and lambs leaf

Chilled stilton toasts and quince jelly (v)

Bucks fizz jelly shot (v)

## HOT CANAPES

Slow roast turkey, onions and sage arancini

Tiny venison sausages tossed in classic Cumberland sauce

Sage and onion sausage rolls dusted in sesame and fennel seeds

Warmed Applewood smoked cheese, celeriac and crème fraîche tartlet with fruity chutney (v)

Soup shot of maple syrup roasted parsnips with a hint of cumin and balsamic drips (v)

Tiny quiche of beetroot, oranges, cinnamon and sprouts with roasted pine nibs (v)

## STARTERS

Duo of Shetland salmon, cold smoked and kiln roasted, with purple potato and caper salad, home rolled oaties, rocket leaf and rape seed oil dressing

Duck liver and port pâté served with a golden onion jam, pickles, little leaves and tomato bread toasts

Terrine of game, pistachio, apricots and cranberries with home simmered chutney, quince and toasted brioche

Scottish smoked mackerel, Cointreau and cinnamon soaked oranges, charred cauliflower and horseradish

Tian of Rannoch smoked chicken with home simmered mango and apricot chutney with caramelised buttery baby corn, sesame toasts and miso dusted popcorn

Cinnamon poached pears and a hint of hickory smoke, pepper crowdie and scorched walnuts, finished with mulled wine vinegar syrup and quince jelly (v)

Velouté of Celeriac with a touch of truffle oil and fried enoki (v)

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## MAIN COURSES

Roasted guinea fowl breast with mushroom and tarragon stuffing with sherry vinegar infused mustard gravy, sticky red cabbage, potato rosti and fine beans

The Christmas turkey;

White and dark meat wrapped with stuffing in streaky bacon with little pigs in blankets, roasted chateau potatoes, sprouts, caramelised roots and sage scented gravy

Five spiced sea bass baked with lime leaf and lemon grass, buttery potato fondant, charred vegetables and herby cream sauce

Turkey ballotine filled with apricot and thyme stuffing, honey glazed roast root Christmas vegetables, golden châteaux potatoes and a juniper and sage jus

Baked fillet of Shetland salmon with lemon, garlic and parsley crumb served with rosti potato, medley of little vegetables and herby cream sauce

Mushroom and stilton wellington with seasonal vegetables and potatoes served with an orange and cranberry jus (v)

## DESSERTS

Traditional plum and brandy pudding, whisky custard sauce and almond caramel wafer

Mulled fruit panna cotta with candied almonds, honeycomb and a tiny cinnamon choc ice

Orange scented crème brûlée with a marmalade bottom topped with a Christmas pudding choc ice dusted scorched almonds and sherbet

Cinnamon and dates sticky toffee pudding with vanilla cream

Golden apple streusel tart with hot shot of rum custard

Tastes of the black forest; layered glass with marinated cherries, chocolate sponge, kirsch and whipped cream

## CHEESE

Selection of Scottish cheeses with oatcakes and Christmas spiced kitchen chutney